

THE TAP ROOM



Events & Catering

1887 UPPER WATER ST.
HALIFAX, NS



About the VENUE

THANK YOU FOR
CONSIDERING THE LOWER
DECK TAP ROOM FOR YOUR
FUTURE EVENT. WHETHER
YOU ARE LOOKING FOR A
CASUAL STAND-UP
RECEPTION, A BUFFET, OR A
PLATED DINNER WE WILL
PROVIDE YOU WITH A
MEMORABLE EXPERIENCE

The Tap Room located on the 3rd floor of our historic building is an event space that we frequently use for large private events. The Tap Room includes a dining room, loft, and main reception area.

This space features private washrooms, a fully stocked bar, a main dance/reception area, a balcony overlooking the reception area and a beautiful dining room. Included in the space are tables, chairs, glassware, cutlery, bartenders, and servers.

This package includes general information about the venue as well as a variety of menu items and sample menu ideas that suit any budget. We will be happy to assist you in choosing the most suitable selection for you!

We pride ourselves on attention to detail, and will work with you on the planning process; no question is too big or too small. Our mission is to provide a relaxing and enjoyable experience for you and your guests.



About the SPACE



MAIN RECEPTION AREA & CEREMONY SPACE

Our main reception area located in one of Halifax's oldest buildings is a unique space that creates a stunning backdrop for your ceremony or reception. This room features cathedral ceilings, stone walls, exposed beams and historic charm.

Our reception area is perfect for a band or DJ with a large dancefloor and plenty of bench-seating for all of your family and friends. The capacity for a stand-up reception is 200 people.

For ceremonies, our space can seat 40-50 people and will be transformed into a reception space when the ceremony is over.

About the SPACE



THE SAIL LOFT

The Sail Loft, our dining area, is located just off of the main reception area. With a beautiful view of the Halifax Harbour and a cozy atmosphere, this area is perfect to gather for a meal.

This space has been host to many events throughout the years and is very versatile with the ability to accommodate anything from 3-course dinners to casual late-night snack bars. Included in the dining room are napkins, glassware, cutlery and everything you will need for dinner. For \$175 the space can be fully dressed in white linen.

Our dining room can seat up to 70 of our total 100 person capacity for dinner.

About the SPACE



THE BALCONY LOFT

The Balcony Loft overlooks the main reception area and ceremony space. The loft has lots of rustic charm and is a great space for a cozy games area, a photo booth, or a nice place to relax for a minute.

This space can be used as additional seating for up to 30 people for dinner or for casual seating during a stand-up event.

For ceremonies, we can seat guests along the railing overlooking the wedding party.

If you would like to have some hors d'oeuvres for a cocktail reception before dinner we would recommend ordering 2-3 pieces per person. For a late evening reception, 4-5 pieces per person should be plenty. Or if you would like to serve finger foods as a meal replacement we recommend 10-12 pieces per person, choosing a few substantial items such as sliders.

THE BOARD SELECTION

PEPPERONI & CHEESE

Local Brother's pepperoni with cheddar and mozzarella cheese served with Oktoberfest mustard.

Small (15-20 people) \$74.99 | Large (25-30 people) \$124.99

VEGGIES

A fresh selection of seasonal vegetables served with ranch dressing.

Small (15-20 people) \$36.99 | Large (25-30 people) \$64.99

FRESH FRUIT

A seasonal variety of fresh fruits served with a tangy honey and mint yogurt dip.

Small (15-20 people) \$74.99 | Large (25-30 people) \$134.99

CHEESE

A selection of Chef's domestic and imported cheese garnished with fresh fruit and assorted crackers.

Small (15-20 people) \$94.99 | Large (25-30 people) \$164.99

Gluten Free Crackers Available Upon Request

SMOKED SALMON

A large serving of cold smoked salmon, accompanied by lemons, capers, red onions, crackers, garlic crostinis and a dill goat cheese spread.

\$189.00 (40-50 people)

CLASSIC CHARCUTERIE

A selection of cured meats accompanied by hard and soft cheeses, pickled vegetables, dried or fresh fruit and red pepper jelly. Served with garlic crostinis and assorted crackers.

Small (50 people) \$160.00 | Large (100 people) \$310.00

OYSTER BAR

Fresh maritime oysters served with a red wine mignonette and assorted local hot sauces.

Market Price (Minimum of 30 oysters required)

THE PASSED SELECTION

MINIMUM OF 3 DOZEN PER ITEM REQUIRED

SEAFOOD

- Bacon-Wrapped Scallops tossed in maple syrup and grainy mustard \$39.99/dozen
- Prosciutto Wrapped Shrimp with lemon and goat cheese \$34.99/dozen
- Coconut Shrimp served with a sweet and spicy Thai sauce \$22.99/dozen
- Buffalo Shrimp breaded in panko and served with spicy buffalo sauce \$17.99/dozen
- Haddock Fish Cakes with potatoes, celery and onion served with tomato chow \$29.99/dozen
- Smoked Salmon Canapé with dill goat cheese, red onion, capers and lemon zest \$29.99/dozen
- Salmon Wellington in phyllo dough with arugula pesto \$36.99/dozen
- Haddock Bites battered and served with house-made tartar sauce \$24.99/dozen

BEEF

- Ginger Beef Skewers marinated in sweet ginger glaze \$34.99/dozen
- Lower Deck Sliders with house-made burger sauce, lettuce, tomato, and dill pickles \$29.99/dozen
- Tap Room Meatballs with your choice of grape jelly chili or sweet and sour sauce \$9.99/dozen
- Mini Beef Wellington in phyllo dough with wild mushroom duxelles \$29.99/dozen
- Pizza Rolls with pepperoni and cheese served with marinara sauce \$19.99/dozen

CHICKEN

- Chicken Satay Skewers in a spicy Asian-inspired marinade \$27.99/dozen
- Boneless Breaded Chicken tossed in Thai sauce and topped with green onion \$24.99/dozen
- Chicken Taco Bites with Pico de Gallo, guacamole and pickled shallot \$36.99/dozen
- Chicken Quiche with wild mushrooms and onion in a savoury tartlet shell \$19.99/dozen

PORK

- Bacon-Wrapped Pork Skewers with a peppered balsamic reduction \$19.99/dozen
- Pork Belly Bites coated in a sweet and spicy sticky Asian-style glaze \$24.99/dozen
- Pulled Pork Crostini slow roasted and topped with pickled red onion \$19.99/dozen
- Pork Schnitzel Strips served with maple mustard sauce \$22.99/dozen

VEGETARIAN

- Quinoa Tortilla Rolls with beans, corn, peppers and a side of vegan ranch \$13.99/dozen
- Chickpea and Black Bean Sliders topped with BBQ sauce, pickles and spring lettuce \$21.99/dozen
- Vegetable Spring Rolls served with a side of sweet and spicy Thai sauce \$21.99/dozen
- Bruschetta Bites on garlic crostinis with tomato, basil, onion and goat cheese \$9.99/dozen
- Caprese Skewers with marinated bocconcini, tomatoes, basil and balsamic drizzle \$19.99/dozen
- Wild Mushroom Crostini with goat cheese and thyme \$23.99/dozen
- Sweet Potato Chip with goat cheese and a honey drizzle \$22.99/dozen

MENU

plated dinners

Create your own three-course dinner from the menu options below.
Select up to **2 Starters, 3 Entrees, and 2 Desserts** to offer your guests.
Please inform us of any dietary restrictions prior to ordering.

STARTERS \$6.99/PERSON

SOUP

Tomato Parmesan & Basil Soup
Butternut Squash & Roasted Apple (Vegan & Gluten Free)
Seafood Chowder (+\$2.00/person)

SALAD

Garden Salad

Artisan greens, tomatoes, cucumbers, shredded carrot and red onion.
Drizzled with maple balsamic vinaigrette.

Caesar Salad

Crisp romaine, chopped bacon, grated parmesan and house croutons tossed in garlic caesar dressing.

Baby Spinach Salad

Spinach, red onion, tomato, mushroom and goat cheese.
Drizzled with our honey & lemon vinaigrette.

Prices may change.

ENTREES

FISH

Pan-Fried Haddock coated in panko crumbs and finished with lemon and dill cream \$22.99/person

Grilled Salmon topped with a light and refreshing cucumber salsa \$27.99/person

Served with basmati rice pilaf and seasonal vegetables.

CHICKEN

Pan Seared Chicken served with wild mushroom demi \$25.99/person

Stuffed Chicken hand rolled and breaded with your choice of:

Chicken Kiev with herb and garlic butter \$22.99/person

Cordon Bleu layered with ham and swiss and topped with a parmesan cream \$25.99/person

Prosciutto & Brie with apples and basil topped with roasted red pepper sauce \$25.99/person

Served with basmati rice pilaf and seasonal vegetables.

BEEF

Tap Room Striploin brushed with garlic and herb compound butter \$29.99/person

Carved Roast Beef slow-cooked and served with a stout demi- glaze \$19.99/person

Cooked medium and served with roasted potatoes and seasonal vegetables.

VEGETABLE

Mixed Vegetable Sauté with a citrus ginger sauce served on a bed of basmati rice and topped with grilled tofu \$18.99/person

DESSERTS

Traditional Blueberry Grunt

House-made blueberry cake served with simmered blueberry sauce and vanilla ice cream.

\$8.99/person

Apple Crumble

Fresh apples sliced and baked in dark rum and cinnamon. Topped with whipped cream.

\$8.99/person

Creme Brulee Cheesecake

New York-style cheesecake with a creme brulee twist.

\$9.99/person

Fruit Plate

Our gluten-free and vegan option of seasonal fresh fruit.

\$6.99/person

Creme Brulee

A light but tasty finish.

\$7.99/person

AVAILABLE UNTIL 3PM
MINIMUM OF 25 PEOPLE

SOUP & SANDWICH SHOP \$19.99/PERSON

SOUP CHOICE OF 2

Beef & Barley
Broccoli Cheddar
Tomato Parmesan & Basil
Butternut Squash & Roasted Apple (Vegan & Gluten Free)
Seafood Chowder (+\$2.00/person)

SANDWICH CHOICE OF 5

Egg Salad
Chicken Salad
Ham & Swiss
Roast Beef & Cheddar
Turkey Pesto
Chicken Caesar Wrap
Buffalo Chicken Wrap
Roasted Vegetable Wrap

Served with crackers, water station, coffee and tea.
Finished with assorted sweets for dessert.

MENU

family style & dinner buffets

MINIMUM OF 25 PEOPLE
COFFEE & TEA STATION (UPON REQUEST \$3.00/PERSON)

FAMILY STYLE

Seafood Boil

Mussels, littleneck clams, shrimp, lobster, potato and corn on the cob simmered and served directly to the table. Accompanied by coleslaw, rolls and butter and served with a blueberry grunt for dessert.

Based on Market Price

The Lobster Shack

Fresh Nova Scotia 1.5lb boiled lobsters with red-skinned potato salad, coleslaw, corn on the cob, rolls and butter. Served with apple crumble for dessert.

Based on Market Price

BUFFET

Roast Hip of Beef

A dry rubbed hip of beef with garden and spinach salads, roasted nugget potatoes, seasonal vegetables, rolls, butter and horseradish. Finished with apple crumble for dessert.

\$39.99/person

Holiday Celebration

Kick off the season with herb-roasted turkey and maple-glazed salmon filets. Served with garden and Caesar salads, sides of gravy, summer savoury dressing, cranberry sauce, mashed potatoes, seasonal vegetables, rolls and butter. Finished with apple crumble for dessert.

Turkey Only \$42.99/person | Turkey & Salmon \$48.99/person

Backyard BBQ

Half rack of BBQ ribs, BBQ chicken breast, roasted potato, corn on the cob, coleslaw, Caesar salad, rolls and butter. End the evening with strawberry shortcake on our house-made biscuits.

\$42.99/person | Add Sausage Bar (+10.99/person)

Prices may change.

MENU

late night snacks

AVAILABLE UNTIL 10PM

Poutine Bar

Satisfy your late-night craving with a build your own poutine bar. Includes crispy fries, cheese curds, and beef gravy. Additional toppings can be added.

\$10.99/person

Pierogi Bar

Potato and cheese pierogis loaded with your choice of sour cream, caramelized onion, bacon and green onion. Additional toppings can be added.

\$7.99/person

Add Ons:

Fried Mushrooms (\$0.99/person)

Green Onion (\$0.99/person)

Caramelized Onion (\$0.99/person)

Stuffing (\$3.99/person)

Pulled Pork (\$3.99/person)

Bacon (\$3.99/person)

Assorted Dips

Hummus, tzatziki and spinach dip served with pita, chippers and veggies.

\$9.99/person

Cheesecake Bites	\$24.99/dozen
Assorted Mini Sweets	\$32.99/dozen
Chocolate Dipped Strawberries	\$25.99/dozen
Potato Chips/Pretzels/Popcorn	\$4.99/basket
Nacho Chips & Salsa	\$4.99/basket
[+ Guacamole For \$3.99]	

Prices may change.

BAR SELECTION

TAX INCLUDED

FROM THE TAP

DOMESTIC DRAUGHT \$7.00 (14oz) | \$28.00 (56oz)
Alexander Keith's, Bud Light or Oland Export

SPECIALTY DRAUGHT \$7.75 (14oz) | \$31.00 (56oz)
Alexander Keith's Seasonal, Goose Island IPA, Michelob Ultra

PREMIUM DRAUGHT \$8.50 (14oz) | \$34.00 (56oz)
Stella Artois or Brickworks Cider

ONLY 4 TAPS AVAILABLE SO OFFER VARIES.

FROM THE FRIDGE

DOMESTIC BOTTLES \$7.00
Keiths, Keith's Light, Budweiser, Bud Light, Schooner, Oland Export

SPECIALTY BOTTLES \$9.00
Michelob Ultra, Corona

COOLERS \$9.25
Mikes Lemon/Black Cherry, Coldstream Hard Iced Tea, Okanagan Cider, Gin Soda

FROM THE BAR

WELL LIQUOR \$7.00
Coldstream: White Rum, Dark Rum, Spiced Rum, Vodka, Gin & Canadian Club Rye

BACK BAR LIQUOR & LIQUEURS \$7.50-\$9.00
Please ask for a list of our options.

SCOTCH \$8.00-\$10.50
Glenfiddich, Glenmorangie, Ardbeg, Highland Park, Auchentoshan, Laphroaig

Soft Drinks \$3.50

Bottled Water \$4.00

Coffee & Tea \$3.50

Monster Energy Drink \$6.50

Prices may change.

WINE LIST

HOUSE WINE

WHITES

GLASS

BOTTLE

Jackson Triggs Pinot Grigio

9.00

72.00

Alario Sauvignon Blanc

11.00

44.00

REDS

GLASS

BOTTLE

Jackson Triggs Cabernet Sauvignon

9.00

72.00

Alario Cabernet Sauvignon

11.00

44.00

PREMIUM WINE

SPARKLING

BOTTLE

Mionetto Prosecco Brut

55.00

Benjamin Bridge NV Brut

65.00

WHITES

BOTTLE

Hardy's Nottage Hill Chardonnay

44.00

Hardy's Stamp Reisling

44.00

Santa Carolina Reserva Sauvignon Blanc

51.00

REDS

BOTTLE

McGuigan Black Label Shiraz

44.00

Rothschild Pinot Noir

51.00

Rothschild Merlot

51.00

ROSÉ

BOTTLE

Arrogant Frog Rosé

50.00

Prices may change.

WINE LIST

RESERVE LIST

SPARKLING

BOTTLE

Freixenet Prosecco	65.00
Arrogant Frog Sparkling Rose	55.00
Veuve Clicquot Yellow Label	175.00

WHITES

BOTTLE

Matua Sauvignon Blanc	55.00
Freixenet Pinot Grigio	55.00
Liberty School Chardonnay	60.00

REDS

BOTTLE

Liberty School Cabernet	60.00
Freixenet Chianti	55.00
Perrin Reserve Cotes du Rhone	55.00
Le Gouleyant Malbec	55.00

ROSÉ

BOTTLE

Benjamin Bridge Cabernet Franc Rosé	60.00
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Reserve List wines must be ordered 7 days in advance. They are not regularly stocked.

ADDITIONAL BAR DETAILS

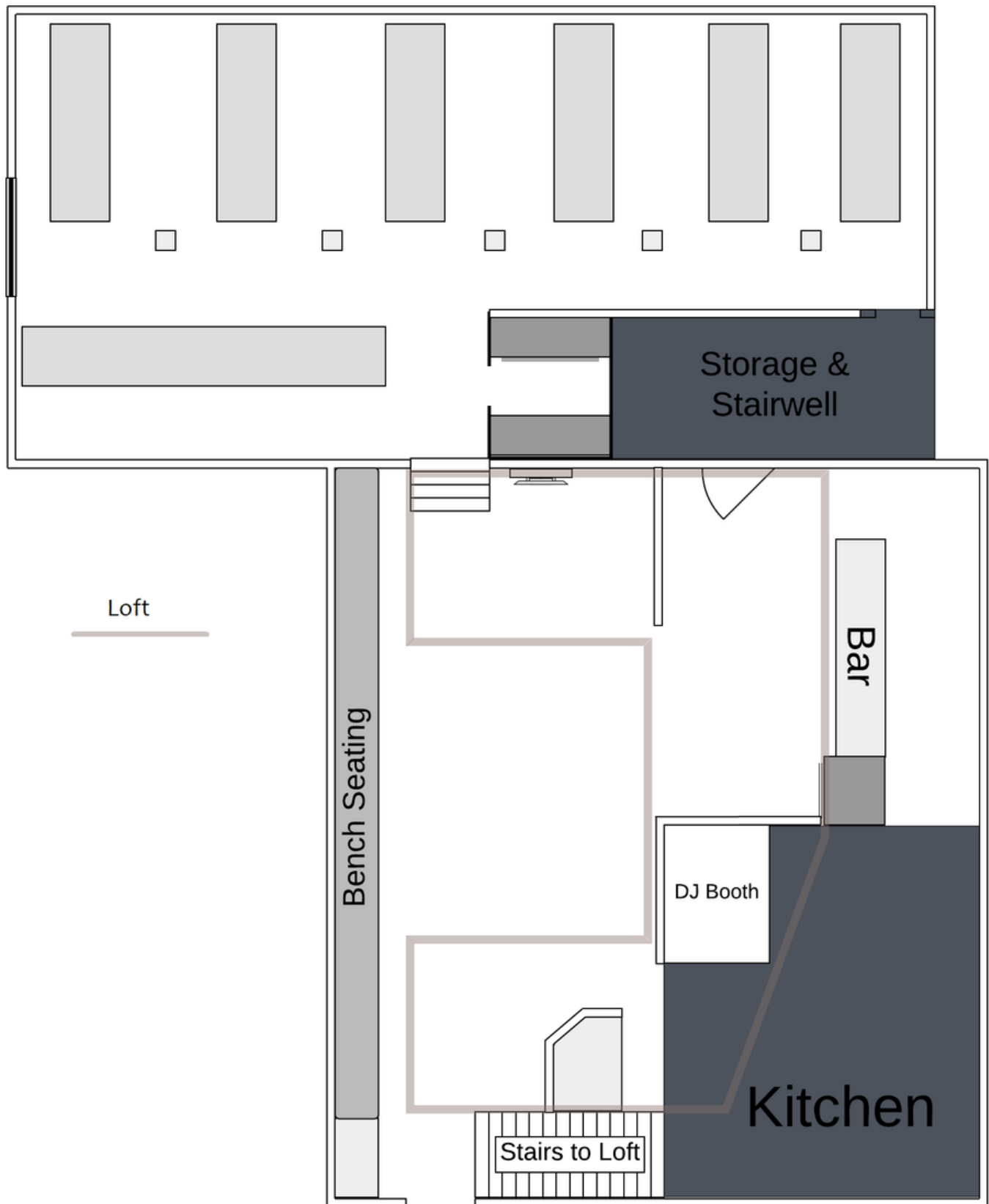
Please note all wines requested outside of those noted above are sold by the bottle only and must be pre-ordered through us. Client agrees to pay for all bottles ordered.

All in house events are under The Tap Room Liquor license. Last call is at 11:45PM unless otherwise agreed upon.

All prices are subject to applicable taxes and gratuity. Unclosed bar tabs are subject to 18% gratuity.

Prices may change.

FLOOR PLAN



PRICING

CEREMONY

\$500

Ceremonies are subject to a \$500 rental fee which includes set-up and tear down of ceremony furniture. The client is responsible for providing officiant and arch/arbours.

LINEN

\$175

The space will be fully dressed in white linen with black napkins included for dinner. The linen rental is optional and you are able to provide your own if you would like. Linens are necessary for a seated dinner.

MINIMUM SPEND

\$3500-\$8000*

You will see that we do not charge a room rental fee. Instead, we require a minimum spend of \$3500 on food and beverages pre-tax and gratuity. If you do not meet the minimum spend the remainder will be charged to the host tab.

*Depends on date of booking.

ADDITIONAL INFO

FUNCTION DETAILS

As per our liquor licence, no minors (under 19 years of age) are permitted on the premises past 8:30PM. Presentation of valid ID may be required.

Minimum guarantee of sales and/or room rental fee applies for all in-house events.

Menu selections must be submitted no later than 10 days prior to the event (including dietary restrictions). Dietary restrictions must include a person's name and specific instructions. We will try to accommodate all types of restrictions however we can not guarantee that meals will be 100% free from all allergens.

A final number of guests must be confirmed 7 days before the event.

All prices are subject to applicable taxes and 18% gratuity.

Please note: Prices and items are subject to change.

Function attendance shall not exceed licensed capacities.

The client is responsible for the conduct of their guests and for the cost of any damages caused by attendees as assessed by the Lower Deck. The Lower Deck is not responsible for any damaged, lost or stolen items.

CANCELLATIONS

Cancellation from the time of signing the contract to seven days prior to the event results in a \$500 cancellation fee charged to the credit card on file.

Cancellation of a confirmed event seven days or fewer in advance will result in 100% of event price stated on contract charged to the credit card on file.

In the event of cancellation due to unforeseen circumstances, such as weather, you the client will be granted the opportunity to reserve the services for another date subject to availability.

CONTRACT

The Function Contract is your guarantee of services & fees. The Lower Deck must receive a signed copy of the contract and billing information before the booking is considered definite. Please note due to high demand we do not hold dates.

TESTIMONIALS

FAIRYTALE WEDDING

Kristen G.

We had our wedding reception at the Lower Deck Tap Room and had the BEST time! Larissa was so accommodating and helpful. She was there all day the day before so we could decorate and she was there early the day of the wedding to make sure the day of deliveries went well. The food was amazing (they have so many options!) and the bartenders were great as well. The venue was also very affordable. I would highly recommend having your wedding here!

ABSOLUTELY AMAZING PERFECT RECEPTION LOCATION!

Megan K.

We had the most perfect reception and amazing experience with Larissa and her team at the Lower Deck. Larissa is so attentive and has been an angel this whole planning process (we have had multiple postponements due to covid). She has been patient, flexible and so kind throughout all the bumps in the road. She helped us plan the perfect reception. They served a lovely meal for us, allowed us in the day before as often as we wanted to decorate (since the venue was available the day before), stored our cake for us, hosted a signature cocktail for us, and tore everything down and had all of our decorations sitting and waiting for us neatly to collect the next day. Photos don't do this venue justice. When we had all our decor up, the lighting and everything was absolutely stunning. It had such a cozy, historic vibe and all our guests raved about it. Historic properties right outside was the PERFECT spot for wedding photos too. And one of the sweet amazing servers even saved myself and the groom some of the appetizers from our cocktail hour for the guests during our photos. Larissa and her team went above and beyond our expectations. I would recommend Lower Deck over and over. A true hidden gem. Thank you all for taking such great care of us and truly making our special day PERFECT!

ROMANTIC ATMOSPHERE, FRIENDLY BARTENDERS, GREAT FOOD

Jenna M.

Highly recommend as a wedding venue! Brad, Larissa and the entire team were outstanding. From initial conversations to the execution on the night of- they went above and beyond to make our day perfect. The service, the food and the flexibility were all amazing. Cannot say enough about this place and the team. Thank you!

